

ORATOIRE ROSÉ

IGP Alpilles



Vintage

2021

Soil

Clay and limestone mixed with marl or chalk, stony.

Density of plantation

4.000 plants/ha.

Grape varieties

60 % Grenache noir
30 % Cabernet Sauvignon
5 % Bourboulenc
5 % Pinot Gris

Yields

35 hl/ha.

Wine making and ageing

Overnight picking to preserve the freshness. Direct gentle pressing. Fermentation and ageing with native yeast, one third in concrete eggs, two third in oak barrels for 8 months. Regular re-suspension of the lees.

Alcohol level

12.5 % vol.

Tasting temperature

12-13 °C.

Ageing potential

5 years.

Tasting notes

Silky, elegant and greedy, this wine has delicate wooden note and is dominated by aromas of white fruits and spices.

Wine and food pairing

Moroccan and Indian cuisine – Lobster – Lamb



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